

SOCIAL EVENTS

PROGRAM ROBINSON GRAY RECITAL

The following program will be presented by Carol Robinson, pianist and Alexander Gray, baritone at the New Harper tomorrow afternoon at 3 o'clock:

Intermezzo, Op. 118, No. 2.... Brahms
Capriccio, Op. 76..... Brahms
Prelude, Op. 45..... Chopin
Widmung (Dedication)..... Schumann-Liszt
Miss Robinson.

The Wind Speaks.... Grant-Schaefer
A Spirit Flower.... Campbell-Tipton
The Red-haired Girl..... Fox
To a Messenger..... La Forge
Mr. Gray.

Prelude, Choral and Fugue..... Cesar Franck
Miss Robinson.

Ah! non mi ridestar (Ah, do not wake me)..... Werther
Zueignung (Dedication)..... Massenet-Strauss
Mr. Gray.

Etude F sharp, minor..... Bortkiewicz
Etude C sharp, minor..... Bortkiewicz

Winter (from Four Little Poems)..... Br'er Rabbit (from Fiddle Tales)
MacDowell
Bourree Fantastique..... Chabrier
Miss Robinson.

War..... Rogers
When Children Play..... Davies
Her Eyes Twin Poets..... Burleigh
If You Would Love Me..... MacDermid
Mr. Gray.

The artists appear under the auspices of the Rock Island Musical club in the second of the complimentary recitals to club members, who will be admitted upon presentation of their club membership ticket. The general public will be admitted upon the payment of the usual fee. The recital promises to be a real treat as both young people have received the highest praise from musical critics. Felix Borowski in the Chicago Herald says of Miss Robinson's work:

"Miss Carol Robinson, who offered a recital of piano compositions at the Fine Arts theatre yesterday, attracted to her entertainment a gathering that was fairly numerous and admirably fervid in its enthusiasm for playing that was well worth while. There are two classes of concert pianists; that which is made up of performers who have no business to appear in public, and that composed of those who are in a position to justify their interposition. Miss Robinson undoubtedly belongs to the latter class. Miss Robinson is a pianist whose sense of poetry and whose charm of tone are more obvious than the development of her muscle. That which was heard for the purpose of weighing the recitalist's ability and gifts consisted of a group of pieces by Chopin and some works by MacDowell, Bortkiewicz and Chabrier. In the F sharp impromptu, a mazurka, a prelude and in an etude—the last named work played as an encore—Miss Robinson made manifest not only her understanding of the poetically romantic qualities of Chopin's genius but her ability to translate them into sound. It is not saying too much in praise of the young lady's accomplishments as an interpreter of Chopin's music to declare that that music has not been more convincingly and forthrightly rendered since Paderewski ravished the ear with it in a concert given last season at Orchestra hall. The enthusiasm which Miss Robinson evoked by her performance of MacDowell's 'Winter'

and 'Brer Rabbit' was due as much to the intelligence of her interpretation of them as to the effectiveness of the works themselves. The crisp, clean technique and the musical feeling, put particularly into the second of those pieces, were delightful indeed. Excelsently played, too, were two studies by Bortkiewicz. These pieces are brilliant and attractive productions of a composer who probably would have written in a different vein if Chopin never had been born. Miss Robinson concluded her offerings with Chabrier's frequently played 'Bourree Fantastique'.

In speaking of the work of Mr. Gray a reviewer says:

"It must be borne in mind that no foreign influence has affected Mr. Gray or his vocal training, and there is a naive beauty, a tender unaffectedness, not only in his delivery, but his stage presence, which win and hold the sympathies of an audience."

"The crowning acknowledgement of Mr. Gray's ability as a vocal artist came with his selection as the vocal soloist who answered the most of the many exacting requirements in the contest in the middle district, including eight states, conducted by the National Federation of Musical Clubs."

"Singing behind a screen—his identity unknown to any of the judges, his voice made its impression on them as on every one who hears him as an exceptional one and surpassed any competitor. The details of this contest are known to the country and many people were fortunate in hearing Mr. Gray at the biennial convention of the National Federation of Musical Clubs in Los Angeles, where he was hailed as an unusual baritone and accorded honors and laurels seldom achieved by a singer of his age. He appeared in concert on the west coast during the summer and was requested to appear as soloist at one of the afternoon concerts given in conjunction with the wonderful Spreckles organ—so much a feature of the San Diego exposition."

"His charming and high bred personality—breadth of character, poise and exceptional musical ability make him most welcome in the best society and musical circles, and no small part of his success has been achieved through his appearance in the homes of some noted people of our country and in the smaller and more select gatherings of social leaders and music lovers."

LUNCHEON TO HONOR MISS SHELTON

Miss Jean Welch honored Miss Harriet Sheldon, whose marriage to R. A. Carrier of Davenport is an event of the week, at a luncheon given Saturday at 1 o'clock at her home, 918 Twentieth street. Miss Welch had invited 12 young women for the afternoon and they had a most delightful time. Luncheon was served at a table bright with pink sweet peas and narcissus that filled a crystal basket, these colors also being carried out in the place cards and menu. The afternoon hours were spent informally. Other affairs are arranged to honor Miss Sheldon during the week before her marriage.

LADIES OF G. A. R. SPONSOR CONCERT

Colonel Brackett circle, Ladies of the G. A. R., encouraged by the support given them last year in bringing to the city the Goodwin Concert company, will the first of the year present

three artists in recital: Jane Tuttle, dramatic soprano, Genevieve Podrea, violinist, and Ruth Klauber, pianist. This group will appear in two concerts Monday and Tuesday evenings, Jan. 10 and 11, at Masonic temple. The members of the company come with the highest recommendation from critics in all sections of the country and the ladies of the G. A. R. circle are confident that the entertainments will be most enjoyable. The proceeds will be used in carrying on the work of the circle.

TEACHERS' SUCCESSFUL GATHERING

The Twin-City Teachers' club enjoyed a most delightful and successful banquet served Saturday night in the lunch room of the Moline high school. A fine chicken supper was served to 120 teachers of the twin-cities at long tables beautifully bright with flowers. Miss Emma Battles of Rock Island, president of the association, acted as toastmaster, filling her place splendidly. Responses were given by various teachers. Miss Nellie Anthony of the Moline kindergarten department being the first to speak, telling of sources of school revenue. Miss Booth, a teacher in the Central grammar school of Moline, told of the advantages of organization. Mrs. Cora Eastman, assistant principal of the Rock Island high school and a former president, and interested in the development of the club, spoke along those lines. Mrs. Kate Gleason of the Moline domestic science department and last year's president, spoke words of encouragement to the new officers. Miss Lou Harris, county superintendent of schools, spoke of the need of social clubs among the teachers. Miss Amlee Lyford of the Moline school told of interesting school room anecdotes, and Miss Mary Moore of Moline declared the gathering a great success. Miss Grace Putnam of Moline told of the latest legislative reports and Miss Mary Quayle of Rock Island read an appropriate verse. Miss Maud Robertson of Rock Island told of the security in numbers and Miss Alice Rush of the Rock Island high school gave an enthusiastic talk. Miss Witherspoon of Rock Island closing the formal program by reading a letter from the large and flourishing Teachers' club in Peoria.

Two clever original songs, one to the tune of "Hillbilly" and one to the tune of "Tipperary" were interesting features of the evening.

Such a course may act quickly and you may tire of her in a few weeks' time, but again he may not. Insist upon his going off to school where his viewpoint will be broadened. After a year away I think he will see the girl in a different light. Don't take the matter so seriously. Your boy is very young and is sure to get over this love affair in time.

Dear Mrs. Thompson: I corresponded with a boy for two years and then we stopped. For over two months I have not heard from him at all and before that time we wrote about once or twice a month. The boy and I were just good friends and nothing more.

Dear Mrs. Thompson: Will you please give me a recipe for a good tooth powder that I can put together at home.

PROFICIENT CHALK, seven drama powdered camphor, one-half dram of powdered orris root, one dram. Mix by sifting several times through coarse muslin.

THE TABLE.

Kale or Spinach (German style).—Take half peck kale or spinach. Clean and wash thoroughly, chop or cut fine, put in kettle with cold water, let boil 15 minutes. In another kettle put a large tablespoon butter, let get golden brown, add large tablespoon flour, stir till smooth, add enough boiling water to make a thin gravy. Drain water from kale or spinach, add vegetable to gravy, salt and pepper to taste, one onion cut fine and one slice of smoked bacon. Let simmer two or three hours. (Kale requires longer cooking than spinach.) This is excellent served with plain boiled rice or mashed potatoes and breaded pork chops.

Potted Sheep's Head—Get a sheep's head and trotters singed. Clean thoroughly and put on to boil covered with cold water. Allow it to boil a minute or two, then pour away the water and replace it with cold. Boil till meat seems tender; lift it out and take it from bones, replacing bones in pot to boil for an hour or two, so as to extract as much goodness as possible from them. Some peppercorns and salt enough to season should be added and boiled with them. Take out the tongue and skin it, placing it top downwards in center of a large dish. Take three hard-boiled eggs, cut in halves and arrange them around tongue. Cut up meat into dice-shaped pieces and add to liquid, which should be strained to keep out all the small bones. See that this is properly seasoned and pour into the decorated dish. When cold turn out, and you will be delighted. Sometimes it happens that there is too much jelly in proportion to the meat, but the left-over could be used in soup.

Fruit Salad—Cut up three oranges (removing all white skin) and one pint canned or fresh pineapple; add one pound Malaga grapes (halved and seeded); drain in sieve, add one pound English walnuts (shell and cut up meats). Dressing: Yolks of four eggs, four tablespoons sugar, four tablespoons vinegar, two tablespoons water; mix and cook until mixture thickens, then stir in one-half pint whipped cream, (whipped thick). Pour over fruit and nuts 1½ hours before serving and garnish with candied cherries or maraschinos. Serve on lettuce leaf. This will serve 14 people (make half of recipe for eight.) Keep it cold.

Rice Snowballs—Wash two teacups rice and boil it in one teacup water and one of milk, with a little salt. If rice is not tender when milk and water are absorbed, add a little more milk and water; when rice is tender flavor with vanilla, form into balls, or mold into a compact form with little cups. Place these rice balls around inside of a deep dish, fill dish with a rich soft custard and serve either hot or cold. The custard and balls should be flavored the same.

Filled Celery—Chop walnuts very fine, mix them with cream cheese and fill concave side of celery with this mixture; very good.

RECIPES.

Savory Scalloped Oysters—One quart oysters, one-half cup minced celery, one-half cup minced sweet pepper, three-fourths cup buttered dry bread crumbs, one cup white sauce, one cup condensed tomato soup or tomato sauce, salt and pepper to taste. Butter a baking dish, dust with the crumbs, put in a layer of oysters, sprinkle with a dash of pepper and celery, add a few crumbs and pour in a little of the two sauces mixed together. Repeat in this way till the dish is filled, making the last layer crumbs, and bake 30 minutes in a moderate oven.

Lemon Butter—Beat six eggs, one-fourth pound butter, one pound sugar, the rind and juice of three lemons; mix together and set in a pan of hot water to cook. Very good to eat with any kind of bread or rice for tarts.

Fruit Cheese Salad—Six dates, seeded, three figs, half cup blanched almonds; chop one scant cup cream cheese, one tablespoon lemon juice, pinch salt. Mix ingredients to a smooth paste and form into balls. Serve four to each person on nest of lettuce leaves with mayonnaise dressing to which an equal quantity of whipped cream has been added.

Old Dominion Baked Ham—Twelve pounds ham, one cup sherry, brown sugar, whole cloves, whole cinnamon, one bay leaf, one pint milk. Clean and scrape ham. Let stand one night in cold water, changing several times. In the morning drain and cover with fresh cold water, to which one pint of milk has been added. After ham has been soaked for several hours wipe carefully and cover with paste made of flour and water. Roll this paste as for pie crust. If paste cracks when crispified by heat cover with a fresh supply, as the delicacy and juiciness of the ham depends on being airtight. After ham is thoroughly heated turn down gas and bake slowly for five hours. Remove crust of paste, to which the outer skin of ham will adhere. Sprinkle ham with light brown sugar, stick cloves and pieces of whole cinnamon into it. Cover with sherry, to which bay leaf has been added. Place in brisk oven to brown. Serve with champagne sauce.

In making up your Christmas lists look into the advertising appearing in The Argus.

For the Santa Claus Good Fellow

Cut Out and Mail to The Argus.

I hereby agree to buy Christmas gifts for (give number) poor children. I desire that the names of the poor children, together with their ages and addresses, be furnished me through The Argus-Santa Claus Fund Committee.

Signed

Address

HEART and HOME PROBLEMS

MRS. ELIZABETH THOMPSON

Dear Mrs. Thompson: I have a son 19 years old and he is very much in love with a girl of 15. He is a senior at high school and she is a sophomore. She is the silliest person I have ever seen and actually hasn't a thought in her head that doesn't concern my boy. His father and I wanted to send him off to college next year, but he says he won't go. My son telephones the girl every night and they talk nonsense for an hour or more. They write each other letters, too, let alone seeing each other every day at school and practically every night. I am desperate. My husband and I have tried entertaining the girl and saying nice things about her to make our boy sick of her. When we saw that only pleased him we began to criticize her and that made him resentful and all the more determined to go with her. Now we have gone back to our old course and endure her for supper at least once a week and put up with her piano banging for a whole evening. Will you please tell me what to do?

A MOTHER.

Appear to admire the girl and be very fond of her, but every time you have a chance make fun of her faults. Laugh the way she does, sit in the position she takes most often, notice her mannerisms and caricature them in your own actions. But don't appear to criticize her for a minute. Love her with all your heart. Of course all this must be done when she is not around. Be courteous itself when she is there.

Such a course may act quickly and you may tire of her in a few weeks' time, but again he may not. Insist upon his going off to school where his viewpoint will be broadened. After a year away I think he will see the girl in a different light. Don't take the matter so seriously. Your boy is very young and is sure to get over this love affair in time.

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Fraternal

Officers are to be nominated at the meeting of St. Paul lodge, No. 167 Knights of Pythias, this evening. W. H. Lamont will give a report of the district convention held Friday at Sterling.

At the meeting of John Bulford post, G. A. R., Saturday evening, W. M. Mitchell was elected without opposition as commander, a position he has acceptably filled during the past year. Installation exercises will be held Jan. 8, in conjunction with the W. R. C. Installation to attend is to be extended to all the patriotic societies of the city. Balance of the officers selected by the post are:

Senior vice commander—C. H. Church.
Junior vice commander—Charles Schoede.
Quartermaster—W. H. Carpenter.
Chaplain—H. C. First.
Officer of the day—J. H. Gardner.
Surgeon—C. B. Knox.
Guard—J. M. Spurr.
Trustee—T. J. Murphy, two years; W. T. Sugden, three years.

Delegates to state encampment at Decatur—J. M. Spurr, James E. Larkin, S. W. Sutton and N. M. Bell. Alternates—Charles Schoeder, E. C. Clough, D. Daxon and H. C. First.

The annual meeting of the members of Mohammed temple, Mystic Shrine, Peoria, will be held tomorrow evening at 8 o'clock. Rock Island Masons who are members of Mohammed will attend.

Seven candidates were given the mark master degree Saturday at a special convocation of Rock Island chapter, No. 18, Royal Arch Masons, at Masonic temple. Work started at 4 o'clock in the afternoon and dinner was served at the Colonial at 6 o'clock; work being resumed at 7 o'clock. Tomorrow afternoon at 1 o'clock six candidates will be given the mark master degree. Buffet luncheon will be served from 5:30 to 6:30, after which 16 candidates will be given the past master and most excellent master degrees. Banquet will be served at 9:30.

The black cross degree will be conferred on two candidates tonight at the meeting of Rock Island commandery No. 18, Knights Templar, at Ma-

sonic temple. Special convocations are to be held Thursday evening of this week; Monday, Dec. 20, and Monday, Jan. 3, when the order of the temple will be given.

The joint committee of the Woodmen lodges in the city will hold a meeting tonight at the K. C. hall for the purpose of putting the finishing touches on the arrangements for the big entertainment to be held Dec. 28. The program has already been arranged. Following the committee session Camp 26 will hold its regular meeting.

LICENSED TO WED

Earl Peto Davenport
Miss Hilda Wunder Davenport
Harry C. Dindinger Moline
Miss Lillie Tubah Moline
James Franklin Wainwright Zama
Miss Elzora Reynolds Zama

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Sentiment expresses itself better in flowers than in anything else. A corsage bouquet of violets, a box of roses or a luxurious growing plant is a most appropriate Christmas gift.

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The Flower Shop

JOE TUCKER, PROP.
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HOUSEHOLD HINTS

Kale or Spinach (German style).—Take half peck kale or spinach. Clean and wash thoroughly, chop or cut fine, put in kettle with cold water, let boil 15 minutes. In another kettle put a large tablespoon butter, let get golden brown, add large tablespoon flour, stir till smooth, add enough boiling water to make a thin gravy. Drain water from kale or spinach, add vegetable to gravy, salt and pepper to taste, one onion cut fine and one slice of smoked bacon. Let simmer two or three hours. (Kale requires longer cooking than spinach.) This is excellent served with plain boiled rice or mashed potatoes and breaded pork chops.

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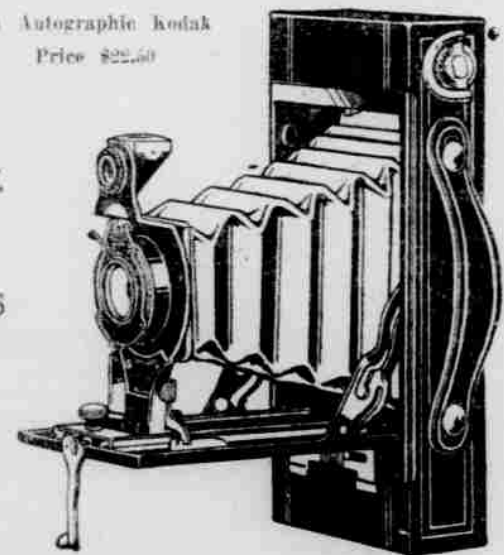
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HUNTER'S
1619 SECOND AVE.

Across the street from The Argus

HOW TO HEAL SKIN-DISEASES

A Baltimore doctor suggests this simple, but reliable and inexpensive, home treatment for people suffering with eczema, ringworm, rashes and similar itching, burning skin troubles.

At any reliable druggist's get a jar of resitol ointment and a cake of resitol soap. These will not cost a bit more than seventy-five cents. With the resitol soap and warm water bathe the affected parts thoroughly, until they are free from crusts and the skin is softened. Dry very gently, spread on a thin layer of the resitol ointment, and cover with a light bandage—if necessary to protect the clothing. This should be done twice a day. Usually the distressing itching and burning stop with the first treatment, and the skin soon becomes clear and healthy again.

A HINT FOR SHAVERS

If you want a refreshing shave, with a thick, creamy lather, try a resitol shaving stick. It contains the soothing, healing resitol medication which makes it especially welcome to men with tender faces.